



## S M A L L P L A T E S

- ▲ **Calamari Fritti** *with harissa sauce* 9.95
- ▲ **Sherry Braised Short Rib Sliders** *with caramelized onions, Cambozola and plum jam on brioche buns, served with truffled fries* 13.95
- ▲ **Mediterranean Tapas**, *hummus, muhammara, Serrano ham, Moroccan meatballs, smoked paprika chicken skewer, lemon scented labneh and grilled pita* 16.95
- ▲ **Garlic Crusted Ahi Tuna\*** *with cauliflower puree, spicy chorizo vinaigrette, shaved Parmesan and cilantro* 13.95
- Truffled Fries** *with Parmesan-lime aioli* 7.95
- Blue Crab and Spinach Dip** *with crispy lavosh* 12.95
- Moroccan Beef Meatballs** *with tzatziki sauce, crumbled feta and crostini* 12.95
- ▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil and a walnut, pomegranate and red pepper muhammara, served with crispy lavosh* 12.95
- ▲ **Shrimp & Tomato Chili Gigante Bean Ragoût** *with lemon scented labneh* 14.95
- Darn Good Burger\*** *with herb mayonnaise and hand-cut fries, just ask for cheese* 10.95
- ▲ **Spanish Cobb Salad** *with grilled chicken, Serrano ham, hard boiled egg, roasted tomato, Manchego crisps and avocado over romaine and spinach tossed in Gorgonzola dressing* 13.95
- ▲ **Duck Bacon & Fig Flatbread** *with arugula, fresh mozzarella and fig balsamic* 13.95
- ▲ **Truffled Mushroom & Roasted Cauliflower Flatbread** *with mozzarella and fresh chives* 13.95
- Potato Leek Soup** 4.95/5.95
- Soup for Today** Market Price

## E N T R É E S

- served with a simple tossed salad with house vinaigrette*
- Parmesan Crusted Chicken** *with herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable* 21.95
- ▲ **Seared Duck Breast** *with plum jam, tomato chili gigante bean ragoût, wilted greens and lemon scented labneh* 29.95
- Beef & Giacomo's Italian Sausage Lasagna** *with fresh mozzarella, wilted spinach and shaved Parmesan* 19.95
- Wood-Fire Grilled Salmon\*** *with vintage sherry-honey glaze and garlic-thyme butter, polenta and seasonal vegetable* 26.95
- ▲ **Oak-Fired Filet Mignon** *topped with caramelized Marsala onion and Parmesan-pancetta cream over mashed potatoes and wilted greens* 32.95
- ▲ **Pan Seared Scallops** *with spicy Spanish chorizo vinaigrette, cauliflower puree and wilted greens* 31.95
- ▲ **Seared Cauliflower Steak** *with roasted sweet potatoes, smoked paprika-macadamia nut pesto and wilted greens* 19.95
- ▲ **Veal Saltimbocca**, *bone-in veal scallopini with Serrano ham, lemon-caper butter sauce, creamy Gorgonzola polenta and seasonal vegetable* 32.95
- ▲ **Wood-Fired Rotisserie Chicken** *with pomegranate molasses, lemon tahini and a warm curried chickpea, mango and spinach salad* 22.95
- Chef's Rotisserie Special** *(Please ask your server)* Market Price
- Today's Chef's Selection** *(Please ask your server)* Market Price
- Baked Pecan Crusted Trout** *with lemon beurre blanc, polenta and seasonal vegetable* 24.95
- ▲ **Beef Short Ribs**, *seared, then slowly braised with sherry and rosemary, served with polenta, roasted fall vegetables and wilted greens* 30.95

▲ **Chef's features September 27 – November 28**

*Please let us know about your allergies. Some recipes may contain nuts or other allergens.*

*\*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*